

What is claimed is:

1. A process for preparing a whole soybean milk without generating any soybean refuse, comprising the steps of: milling soybeans and homogenizing
5 the milled soybeans by performing at least two steps of ultra-high pressure micronization, wherein the pressure applied at each step of the ultra-high pressure micronization is at least 500 bar, and the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization is at least 2,000 bar.
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2. The process of claim 1, wherein the ultra-high pressure micronization is performed in 2 to 6 steps.
3. The process of claim 1, wherein the pressure applied at each step of the
15 ultra-high pressure micronization ranges from 500 to 1,500 bar.
4. The process of claim 1, wherein the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization ranges from 2,400 to 5,000 bar.
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5. The process of claim 1, wherein the whole soybean milk contains particles having an average particle diameter of at most 40 μm .
6. The process of claim 1, wherein the whole soybean milk contains
25 particles having an average particle diameter ranging from 20 to 35 μm .
7. The process of claim 1, which comprises the steps of:
 - 1) soaking soybeans in water having a temperature ranging from 60 to 90 °C for a period from 1 to 10 minutes;
 - 30 2) milling the soaked soybeans to obtain a soybean slurry; and
 - 3) homogenizing the soybean slurry at a temperature ranging from 60 to

- 95°C by performing two to six steps of ultra-high pressure micronization, wherein the pressure applied at each step of the ultra-high pressure micronization ranges from 500 to 1,500 bar, and the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization is at least 2,000 bar, to obtain the whole soybean milk containing particles having an average particle diameter ranging from 20 to 40 μm .
8. The process of claim 7, wherein step 2) is conducted by milling the soaked soybeans while adding water having a temperature ranging from 20 to 30°C, and keeping the resulting slurry at a temperature ranging from 90 to 100°C for 3 to 7 minutes.
9. The process of claim 7, wherein step 2) is conducted by milling the soaked soybeans while adding water having a temperature ranging from 90 to 98°C, and keeping the resulting slurry at a temperature ranging from 55 to 65°C for 3 to 7 minutes.
10. A process for preparing a whole soybean curd, comprising the step of adding a coagulating agent to the whole soybean milk prepared by the process of any one of claims 1 to 9.
11. The process of claim 10, wherein the whole soybean curd is a hard soybean curd, soft soybean curd or uncurdled soybean curd.
12. A process for preparing a whole soybean milk product, comprising the steps of mixing the whole soybean milk prepared by the process of any one of claims 1 to 9 with a food additive, and subjecting the resulting mixture to the steps of stabilization, filling, sterilization and cooling.
13. A process for preparing a whole soybean curd product, comprising the steps of mixing the whole soybean milk prepared by the process of any one of

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claims 1 to 9 with a coagulating agent and a food additive to obtain a coagulated mixture, and subjecting the coagulated mixture to the steps of heating, sterilization and cooling.